

İndirilme Tarihi

10.02.2026 12:52:24

GMS628 - FOOD SOCIOLOGY - Turizm Araştırmaları Enstitüsü - Gastronomi ve Mutfak Sanatları Ana Bilim Dalı

General Info

Objectives of the Course

The aim of the course of food sociology is to provide students of the department of gastronomy and culinary arts to evaluate the social and cultural meanings of the eating and drinking activities, which are part of our daily life, in terms of social science and human science. In this way, students will have a general view of society and people based on their fields of application.

Course Contents

Sociology studies individuals, groups, communities and societies; with its unique terminology, concepts, models, theories and a wide range of topics; uses a variety of analysis methods in an effort to understand and explain the social world; It is a science within the social sciences. Sociology is a scientific discipline as an academic discipline, represented by peer-reviewed scientific journals indexed in social science citation indexes. It is a world-renowned specialty and field of study for sociologists. For these reasons, universities have education departments and sub-branches at undergraduate, graduate and doctoral levels. Sociology of taste is one of the sub-branches of sociology. Taste is the sense of taste and food - drink that tastes pleasant to the palate. From a biological perspective, taste is an inherent feature of a substance and the physiological response of the individual to substances. Taste is associated with being pleasant to the palate, in other words, with appreciation. From a sociological point of view, taste is a tool for defining taste norms and preferences of the individual and society, as well as biological, chemical and physiological elements, as well as the effects of the social environment. Because taste encompasses various cultural dimensions beyond sensory perception. Cultures are decisive in the formation, development, change and maintenance of taste. What is good, beautiful, proper food, and how it is prepared, cooked, served and eaten varies across cultures and may change over time. The sociology of taste examines taste from many different dimensions through sociological imagination, placing it within a broad social context and looking at its broader view. The social dimensions of the food system, the origins of human livelihood, the development of the modern food system, sociological approaches to food and eating, the social organization of food, the family and the community, the sociology and the anthropology of eating out, the changing health and well-being, the mode of nutrition and the changing perceptions of health. , food risks, worries and fears, regime, fat and body image, food and avoidance forms, the unknown meanings of meat, vegetarian option, sugar and confectionery, cultural heritage as food, geographical marking.

Recommended or Required Reading

İbrahim İlhan ve İbrahim Çekiç (Editörler), Damak Tadının Sosyolojisi, Detay Yayıncılık, Ankara, 2025. Cevdet Avcıkurt ve Mehmet Sarioğlan (Editörler), Gastronomi Olgusuna Sosyolojik Bakış, Detay Yayıncılık, Ankara, 2019. Hayati Beşirli, Yemek Sosyolojisi - Yiyeceklerle ve Mutfığa Sosyolojik Bakış, 2. Baskı, Phoenix Yayıncılık, Ankara, 2017. Donald Sloan (Ed.), Culinary Taste: Consumer Behaviour in the International Restaurant Sector, Elsevier Butterworth-Heinemann, Massachusetts, 2004. Alan Beardsworth and Teresa Keil Sociology on The Menu: An invitation to the study of food and society, Roudledge, London and New York, 1997. Jukka Gronow, The Sociology of Taste, Roudledge, London and New York, 1997. Simon Stewart, A Sociology of Culture, Taste and Value Palgrave Macmillan, New York, 2014. John Germov and Lauren Williams (Edts), A Sociology of Food and Nutrition: The Social Appetite, 4th edition, Oxford University Press, Sydney, 2017. Michael Carolan, The Sociology of Food and Agriculture, Roudledge, London and New York, 2012. Alan Warde and Lydia Martens, Eating Out: Social Differentiation, Consumption and Pleasure, Cambridge University Press, Cambridge, 2003. Elias, Norbert, Uygarlık Süreci, Cilt 1, Batılı Dünyevi Üst Tabakaların Davranışlarındaki Değişmeler, Çeviren: Ender Ateşman, 3. Baskı, İletişim Yayınları, İstanbul, 2004.

Planned Learning Activities and Teaching Methods

Lecture Questions-Answers Discussions Presentation

Recommended Optional Programme Components

Students will be motivated to make internet researches to investigate the questions of whether national boundaries unite the food cultures of different regions and ethnic groups, what characterises food cultures from very different parts of the world, and what similarities and differences exist with regard to eating traditions and modern eating practices.

Instructor's Assistants

Doç. Dr. İbrahim İlhan

Presentation Of Course

After basic information about the course is given by the instructor, presentations and discussions will be made by students from different aspects and about dimensions of food sociology.

Dersi Veren Öğretim Elemanları

Assoc. Prof. Dr. İbrahim İlhan

Program Outcomes

1. Explains The Social Dimensions of The Food System.
2. Explains the social organization of eating.
3. Explains the relationship between food, geographical marking and food as cultural heritage.
4. Understands the decisiveness of cultures in the formation, development, change and maintenance of taste.
5. Examines taste from many different dimensions through sociological imagination, placing it within a broad social context and looking at its broader view.

Weekly Contents

Order PreparationInfo

Laboratory TeachingMethods

Theoretical

Practise

Order	Preparation Info	Laboratory Teaching Methods	Theoretical	Practise
1	The course syllabus and main textbook should be reviewed by the student before attending the class.	Lecturing, Question And Answer Discussion	Sociology of Food: Introduction of the Course and Definition of Basic Concepts	The instructor will give a presentation on the week's topic, and the topics and schedule for student presentation assignments will be determined.
2	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing, Question And Answer Discussion	Examining the Contents of Food Sociology Books Determining The Student Presentation Topic	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
3	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing, Question and Answer Discussion	Eating Out: Social Differentiation	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
4	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing, Question And Answer Discussion Presentation	A Sociology of Nouvelle Cuisine	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
5	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing, Question And Answer Discussion Presentation	Status Of Taste, Taste Of Status	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
6	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing, Question And Answer Discussion Presentation	The Power of Taste, the Taste of Power	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
7		Lecturing, Question And Answer Discussion Presentation Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Gender of Taste	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
8		Homework that replaces the written exam and consists of answering questions about topics covered until the midterm exam.	Mid-Term Examination	
9	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	The Language of Taste, the Taste of The Language	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
10	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	The Human Geography of Taste	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
11	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	Diffusion of Taste Innovations	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
12	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	Migration of Taste, Taste of Migration	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
13	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	Taste and Transition Periods	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
14	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	The Religion of Taste, The Taste of Religion	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.
15	Reading relevant sections of the recommended textbook, supplementary textbooks, and lecture notes provided by the instructor, and conducting internet research. Students prepare presentation assignments, the topic and schedule of which are determined at the beginning of the semester.	Lecturing Presentation Question And Answer Discussion	The Taste of Famine Food Safty and Security/Assurance	During the first hour of class, the instructor introduces the week's topic. In the second hour, student presentations are given.

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	3,00
Vize	1	1,00
Ara Sınav Hazırlık	1	40,00
Final Sınavı Hazırlık	1	40,00
Final	1	1,00
Ders Öncesi Bireysel Çalışma	14	4,00

Activities	Weight (%)
Final	60,00
Vize	40,00

Gastronomi ve Mutfak Sanatları Ana Bilim Dalı / GASTRONOMİ VE MUTFAK SANATLARI (DOKTORA) X Learning Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10
L.O. 1	1			1			1	1		
L.O. 2						1	1	1		
L.O. 3				1	1		1			
L.O. 4		1		1	1					
L.O. 5			1	1			1			

Table :

- P.O. 1 :** Gastronomi ve Mutfak Sanatları alanında ve ilgili disiplinlerde sahip olduğu bilgi ve beceriyi uzmanlık düzeyinde geliştirir ve derinleştirir.
- P.O. 2 :** Gastronomi ve Mutfak Sanatları alanında yer alan işletmelerin sorunlarını analiz edebilme ve problem çözme becerilerine sahip olur.
- P.O. 3 :** Gastronomi ve Mutfak Sanatları faaliyetlerine ilişkin profesyonel tekniklere ve uygulamalara sahip olur.
- P.O. 4 :** Gastronomi ve Mutfak Sanatları alanında ekonomik, hukuksal vb. problemlere çözüm getirebilme becerisine sahip olur.
- P.O. 5 :** Gastronomi ve Mutfak Sanatları bölümü için gerekli alanların planlanması, tasarlanması, faaliyetlerinin sürdürülebilmesi ve geliştirilebilmesine yönelik gerekli bilgi ve becerilere sahip olur.
- P.O. 6 :** Gastronomi ve Mutfak Sanatları alanında bilgileri eleştirel bir gözle değerlendirebilme yetkinliğine sahip olur.
- P.O. 7 :** Gastronomi ve Mutfak Sanatları ile ilgili alanlarda uygulamaların toplumsal, bilimsel ve etik değerleri gözetme yetkinliğine sahip olur.
- P.O. 8 :** Gastronomi ve Mutfak Sanatları alanında Türkiye’de ve dünyada yenilikleri ve gelişmeleri takip eder. Bu gelişmelere ilişkin politika ve planlar oluşturur.
- P.O. 9 :** Gastronomi ve Mutfak Sanatları alanında disiplinlerarası yaklaşımları benimseyerek yaratıcı ve yenilikçi çözümler geliştirir, sektörel gelişmelere yön verebilecek projeler üretir ve uygular.
- P.O. 10 :** Gastronomi ve Mutfak Sanatları alanında sürdürülebilirlik ilkelerini benimseyerek yerel ve küresel ölçekte etik, çevresel ve ekonomik sorumluluk bilinciyle hareket eder.
- L.O. 1 :** Gıda Sisteminin Sosyal Boyutlarını Açıklar.
- L.O. 2 :** Yemek yemenin sosyal organizasyonunu açıklar.
- L.O. 3 :** Kültürel miras olarak yemek, coğrafi işaretleme ve yemek ilişkisini açıklar.
- L.O. 4 :** Damak zevkinin oluşmasında, gelişmesinde, değişmesinde ve sürdürülmesinde kültürlerin belirleyiciliğini kavrar.
- L.O. 5 :** Geniş bir sosyal bağlam içerisine yerleştirerek, daha geniş görünümüne bakarak, sosyolojik imgelem ile damak tadını birçok farklı boyutuyla inceler.